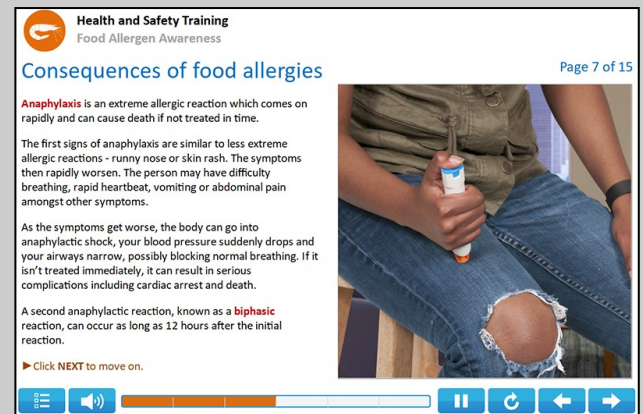


ENGAGING, RELEVANT, COST EFFECTIVE TRAINING

Food Allergen Awareness

£17.50 + VAT



- ✓ Assured by RoSPA Qualifications
- ✓ Certified by CPD
- ✓ Audio voiceover
- ✓ Downloadable certificate on completion
- ✓ 100% online training
- ✓ No time limits



Our Food Allergen Awareness training course aims to help learners identify fourteen important food allergens. It also focuses on recognising the common signs of an allergic reaction, understanding the necessity of careful handling of allergen-containing foods and what people must do to protect people from harm due to allergens in food.

This training is relevant to everyone whose role involves handling or preparing food or anyone who wants to learn about food allergies.

The approximate duration of this training is 1 hour.

PURCHASING FOR YOUR ORGANISATION

If you are buying for your organisation rather than for yourself, it is simple for you to add learners, assign training and print certificates. You will have a dashboard to monitor learner progress.

Our training licences **don't expire** and are only assigned to a learner when they launch the training. Substantial discounts are available for bulk purchases.

Learners are able to download their certificate on successful completion of the online assessment.

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info@i2comply.com

i2Comply

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Food Allergen Awareness

INTRODUCTION TO ALLERGENS

- What an allergy is and what happens in your body when you are exposed to an allergen.
- The types of things people can be allergic to.
- The distinction between food allergy, food intolerance and Coeliac's disease.
- The lack of a cure for food allergy.
- How common food allergies are.

CONSEQUENCES OF FOOD ALLERGIES

- What people can be allergic to.
- The common allergy symptoms.
- What you should do in the event of anaphylaxis.

PROVIDING ALLERGEN INFORMATION TO CONSUMERS

- The UK Food Information Regulations.
- How information about pre-packed and non-pre-packed food should be presented to consumers.
- The 14 key allergens that you must inform consumers about.
- The penalties for failure to comply with the regulations.

HOW TO AVOID CROSS-CONTAMINATION

- Management strategies to reduce the risk of cross-contamination of allergens.
- What staff training must be carried out.
- The importance of good storage, equipment cleaning and personal hygiene.